

KitchenAid®

**30" ELECTRIC
FREESTANDING RANGE
WITH CAST-IRON
ELEMENTS**

**SELF-CLEAN
MODEL KERS505**

USE & CARE GUIDE

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BEFORE YOU USE YOUR RANGE

Read this Use & Care Guide and the Cooking Guide for important safety information.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding.
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

See “Cooking Guide” for important safety and use information.

SAVE THESE IMPORTANT SAFETY INSTRUCTIONS

WARNING: When using your range, follow basic precautions, including the following.

DO NOT allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.

DO NOT store things children might want above the range. Children could be burned or injured while climbing on it.

DO NOT allow anyone to touch hot surface elements or heating elements. Dark colored elements can still be hot enough to burn severely.

KEEP children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.

DO NOT use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.

KEEP pan handles turned in but not over another surface element to avoid burns, injury and to help prevent the utensil from being pushed off the surface elements.

DO NOT use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.

DO NOT wear loose or hanging garments when using the range. They could ignite if they touch a hot surface element or heating element and you could be burned.

DO NOT heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.

When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

FOR YOUR SAFETY – DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

Copy Your Model and Serial Numbers Here

If you need service, or call with a question, have this information ready:

1. Complete Model and Serial Numbers (from plate just behind the oven door).

2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book and the sales slip together in the Literature Pack.

Model Number

Serial Number

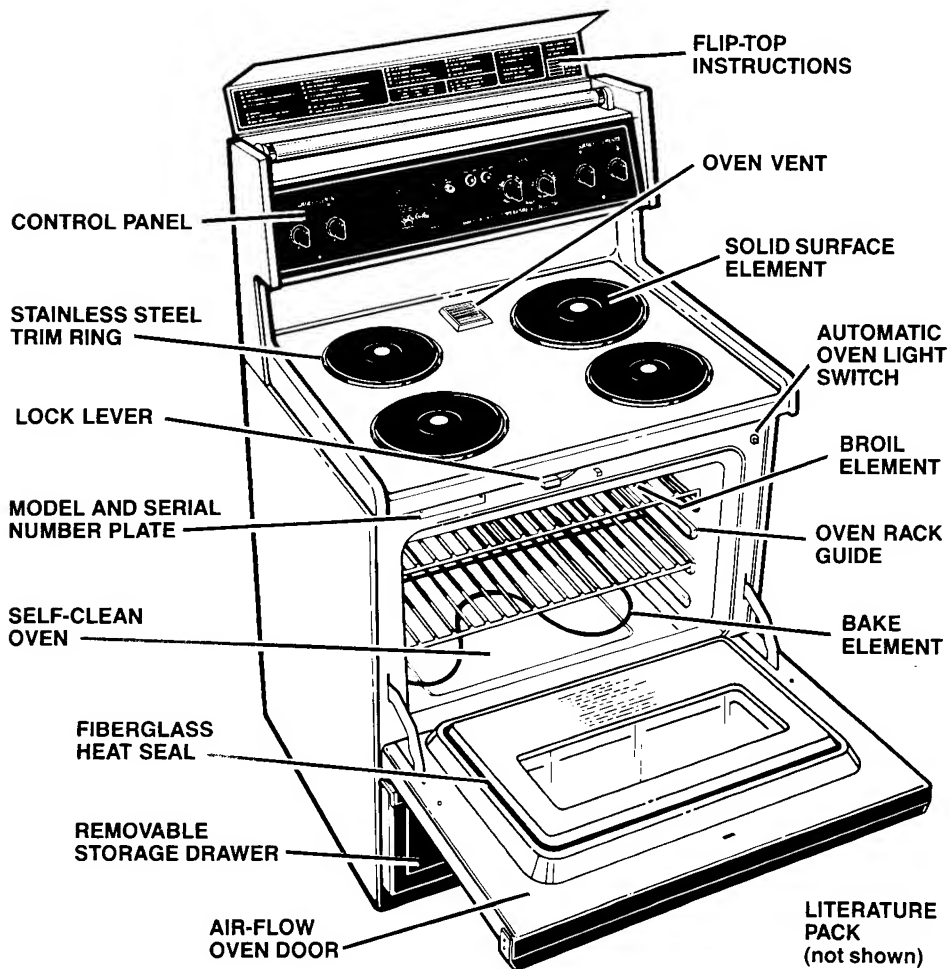
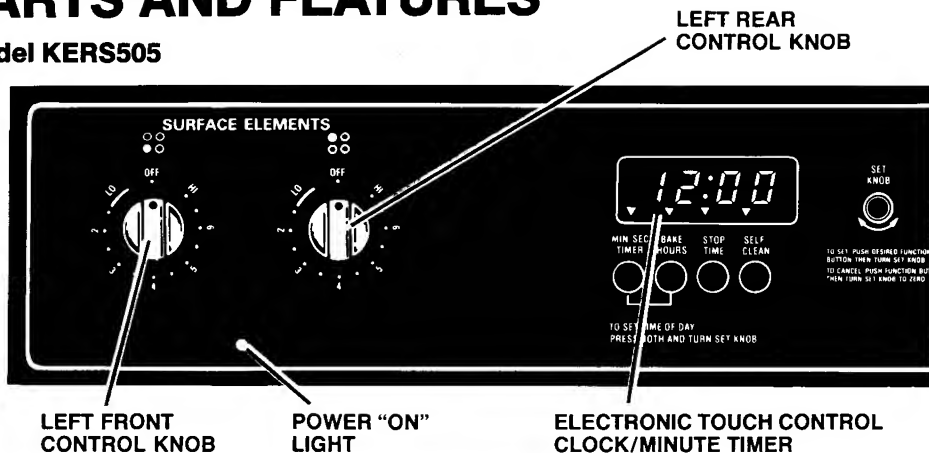
Purchase Date

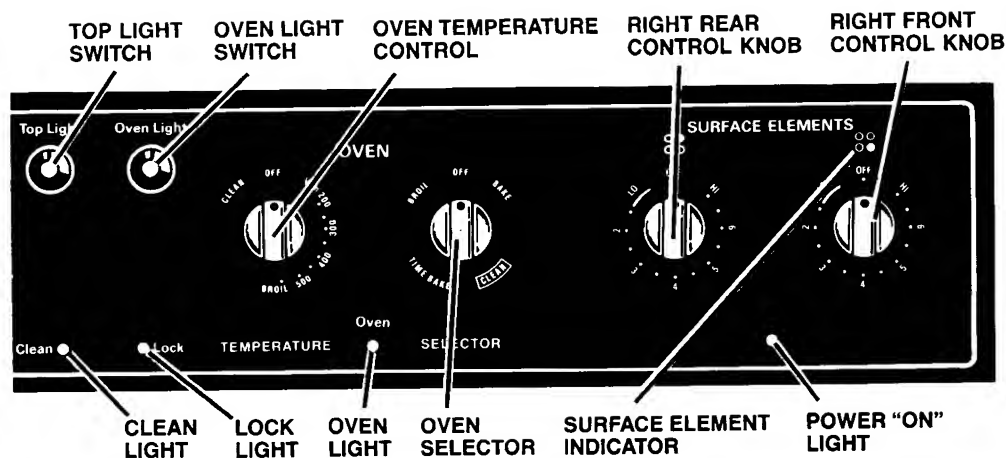
Service Company Phone Number

Please fill out and mail the ownership registration card furnished with this product.

PARTS AND FEATURES

Model KERS505





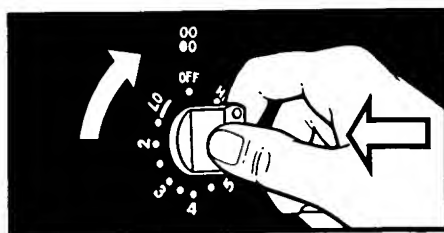
USING THE SURFACE ELEMENTS

Surface Element Indicators

The solid dot in the surface element indicator shows which surface element is turned on by that knob.

Signal Light

One of the signal lights will glow when a surface element is on.



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface element is accidentally left ON.

Surface Elements

Solid surface elements are made of heavy cast-iron to provide even cooking. Each surface element has a built-in protective limiter. The limiter senses uneven cooking temperatures and automatically reduces the heat setting. The limiter will sense uneven heat when a pan boils dry, when a pan does not have a flat bottom, or when a pan is removed and the element is left ON.

Solid elements hold heat longer than conventional surface elements. For best cooking results, use a high setting for only a very short period of time. Then use a low setting to complete the cooking. You may want to turn the element OFF a few minutes before you are finished cooking.

CAUTION: Solid surface elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Until you get used to the settings, use the following as a guide:



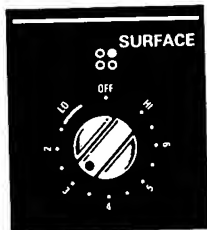
Use HI to start cooking or to bring liquids to a boil. When cooking foods, **turn to a setting on or between 3 and LO** when sizzle starts.



Use 5 to hold a rapid boil or to start frying chicken or pancakes. **Turn to a setting on or between 3 and LO** when sizzle starts.



Use 4 for gravy, puddings and icings or to cook large amounts of vegetables. **Turn to a setting on or between 2 and LO** to finish cooking.

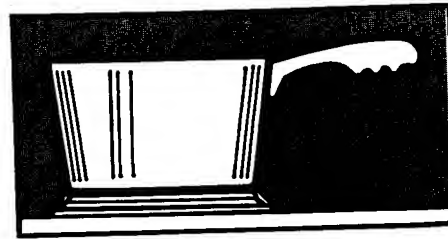


Use 3 to continue cooking after starting at a higher setting.

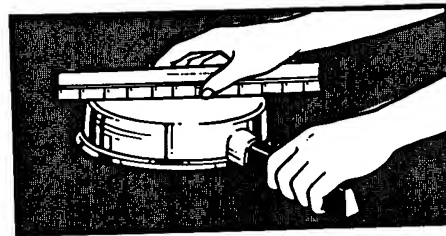


Use LO to continue cooking after starting at a higher setting, to keep food warm or to melt chocolate or shortening.

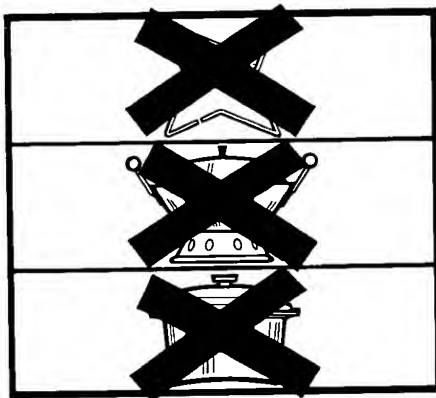
Cookware



Pans should be the same size or larger than the elements to prevent boilovers and hot handles.



Only use pans with flat bottoms. Flat bottoms allow maximum contact between the pans and the elements for fast, even cooking. Pans with uneven bottoms or with a raised pattern on the bottom are not suitable. Flatness of a pan can be checked by placing the edge of a ruler across it. There should not be space between the ruler edge and the bottom of the pan.



DO NOT USE trivets, woks with skirts, or canners with concave or ridged bottoms.

NOTE: If pan bottoms are not flat, the protective limiter will sense uneven cooking temperatures and reduce the heat setting. This will result in longer cooking times.

See “Cooking Guide” for important utensil information.

THE ELECTRONIC TOUCH CONTROL CLOCK

The Electronic Clock performs many different functions. The following operating hints may be helpful when using the clock:

- The numbers on the display change rapidly when turning the Set Knob.
- When setting the Time-of-Day on the clock, the display shows hours and minutes.



Twenty-five minutes past six o'clock.



Forty-five minutes past twelve o'clock.

- When using the Min/Sec Timer, the display shows minutes and seconds in the following sequence.



- For settings from 1-59 seconds, each second will show in the display.



- For settings from 1-10 minutes, the display will increase in 10 second increments.



- For settings from 10-99 minutes, the display will increase in 1 minute increments.
- When using the Bake Hours and/or Stop Time, the display shows hours and minutes.



Two-hours and fifteen minutes.

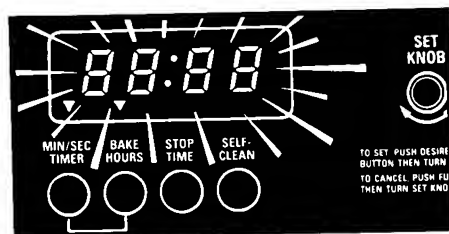


Eleven-hours and fifty-nine minutes.

Other operating hints may be found on page 14.

Setting the Electronic Clock

When you first plug in the range or if your electricity goes off for a while, each light in the display will individually flash on then off in a sequence.

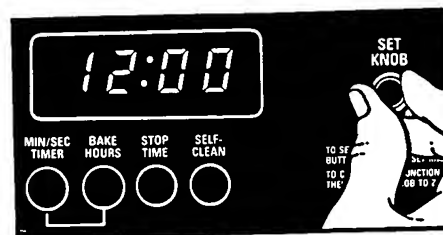


After the sequence is completed, 4 eights and the Min/Sec Timer and Bake Hours signal lights will flash. The flashing means that the clock is ready to be set.

To Set the Clock



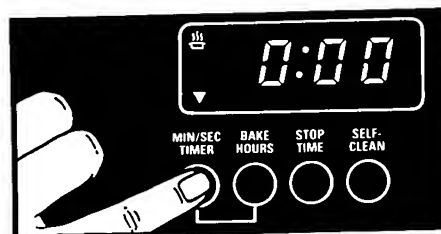
1. Push in both the Min/Sec Timer and the Bake Hours Buttons. "0:00" will show in the display and the signal lights will go off.



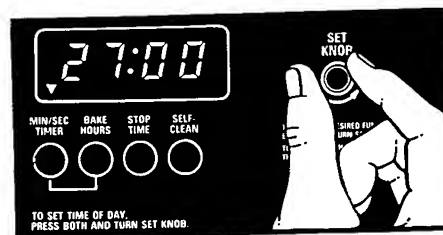
2. Turn the Set Knob to set the right time of day. Turning the knob clockwise increases the numbers, while turning the knob counter-clockwise decreases the numbers. The display will show the time you set in hours and minutes.

Using the Electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 99 minutes. You will hear beeps when the set time is up.



1. Push in the Min/Sec Timer Button. The signal light will come on and the display will show "0:00."

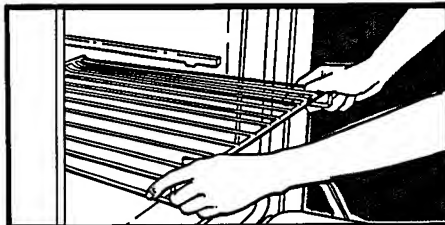


2. Turn the Set Knob until the desired time shows in the display. Turning the knob clockwise increases the numbers, while turning the knob counterclockwise decreases the numbers.

3. After setting the time you want, the signal light will stay on and the display will start counting down in seconds.
4. When the time is up, you will hear a beeping sound. Push the Min/Sec Timer Button to stop the beeping or the beeping will automatically stop after 1-2 minutes.

USING THE OVEN CONTROLS

Baking



1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out.

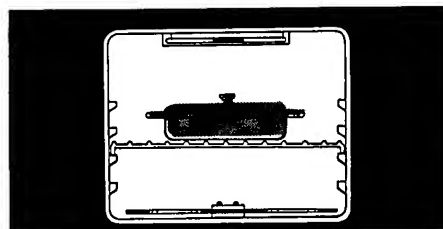
Racks should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."



2. Set the Selector control to BAKE.

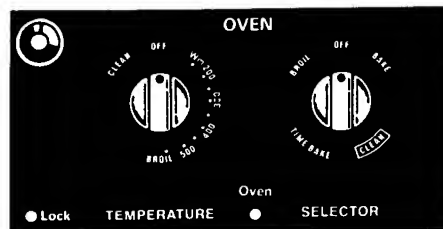


3. Set the Temperature control to the baking temperature you want. The oven signal light will come on. The oven is preheated when the oven signal light first goes off.



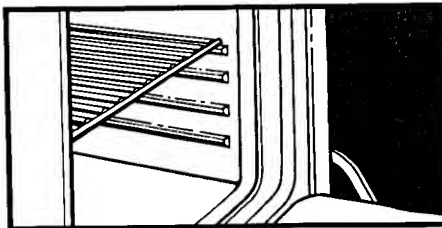
4. Put food in the oven. **NOTE:** Oven racks, walls and door will be hot. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven signal light will turn on and off with the elements.

The top element heats during baking, but does not turn red.

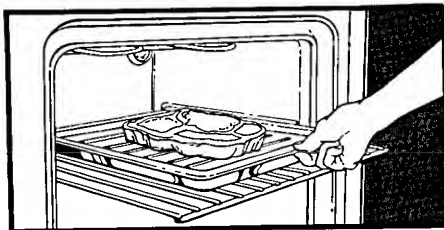


5. When baking is done, turn both the Temperature control and the Selector control to OFF.

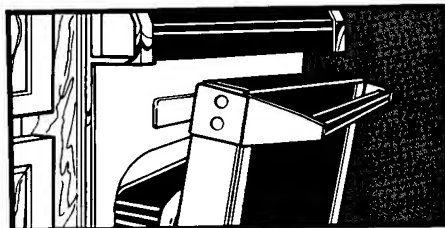
Broiling



1. Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position, (open about 4 in. (10.2 cm). The door will stay open by itself.



4. Set the Selector control and the Temperature control to BROIL. When broiling is done, turn **both** the Selector control and the Temperature control to OFF.

Variable Broil

- If food is cooking too fast, turn the Temperature control towards the lower settings until the Oven signal light goes off.
- If you want the food to broil slower from the start, set the Temperature control between 150°F and 350°F (65.5° and 142°C). The lower the temperature, the slower the cooking.

The oven Selector must be on BROIL for all broiling temperatures.

The door should be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

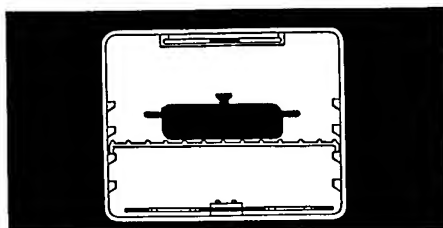
USING THE ELECTRONIC CLOCK WITH TIME BAKE

The electronic clock is designed to turn the oven on and off at times you set, even if you are not around.

Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles.

Do not use the automatic cycle for cakes, cookies, etc. which require a preheated oven for good results.

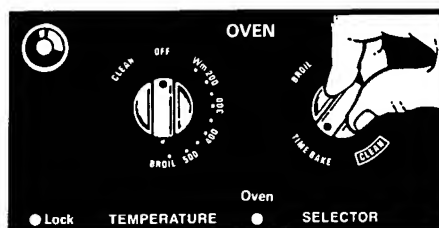
To start baking now and shut off automatically:



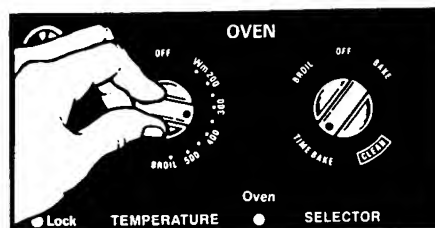
1. Position the oven rack(s) properly, and place the food in the oven.



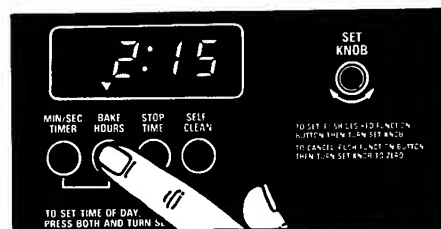
2. Make sure the clock is set to the right time of day.



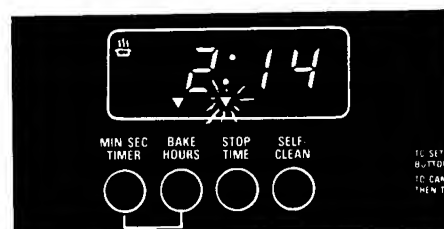
3. Set the Selector control to TIME BAKE.



4. Set the Temperature control to the baking temperature you want.



5. Set the clock for the desired amount of baking time. Push in the Bake Hours button. Then turn the Set Knob until the correct baking time shows in the display. This example shows 2 hours, 15 minutes. Bake Hours can be set for up to 11 hours, 59 minutes.

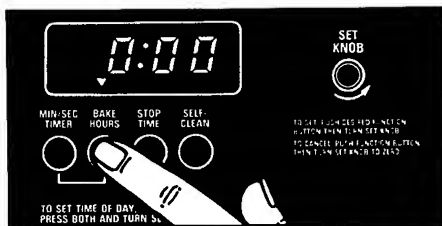


6. The Bake Hours signal light will stay on. The Stop Time signal light will flash and the Auto Oven symbol light will come on. **The display will count down in minutes.** If you want to see Stop Time, push the Stop Time button. Push Bake Hours button to see the baking time again.

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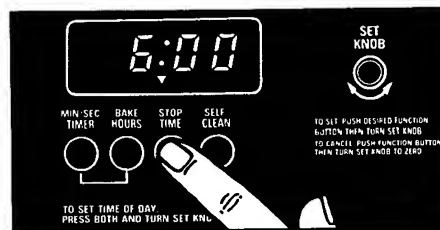
7. At the end of the selected **baking time**, the oven will shut off automatically. You will hear a beeping sound. Push the Bake Hours button or the beeping will stop automatically after 1-2 minutes.
- Turn the Selector and Temperature controls to OFF.



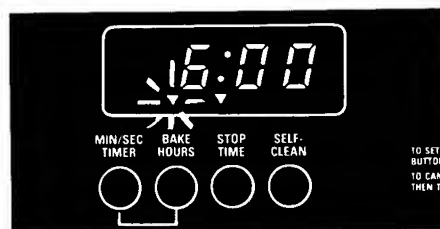
8. To stop oven before the **programmed time**, push in the Bake Hours button and turn the Set Knob counterclockwise until the display shows "0:00." The display will return to the time of day. Turn the Selector and Temperature controls to OFF.

Delay start and automatic shut-off:

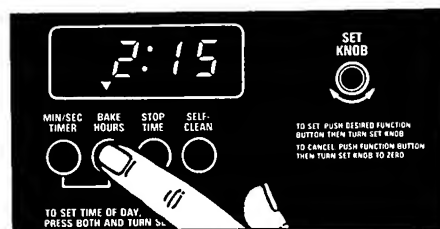
1. Position the oven rack(s) properly, and place the food in the oven.
2. **Make sure the clock is set to the right time of day.**
3. Set the Selector control to TIME BAKE.
4. Set the Temperature control to the desired baking temperature.



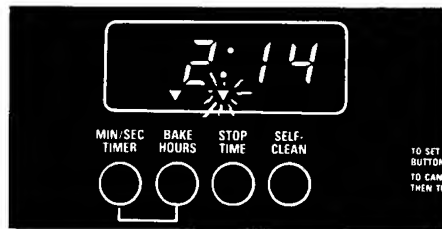
5. Set the clock for the time of **day you want the food to be done (Stop Time)**: Push in the Stop Time button, then turn the Set Knob until the time of day you want the food to be done shows in the display. This example shows 6 o'clock.



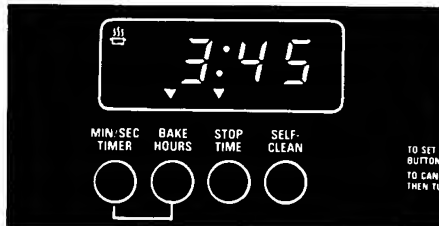
6. The display will show the time you set. The Stop Time signal light will stay on. The Bake Hours signal light will flash.



7. Set the clock for the desired **amount of baking time**: Push in the Bake Hours button and turn the Set Knob until the correct amount of baking time shows in the display. This example shows 2 hours, 15 minutes. Bake Hours can be set up to 11 hours, 59 minutes.



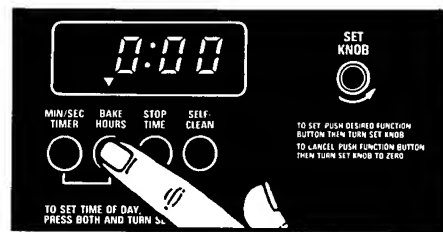
8. The Bake Hours signal light will stay on and the Stop Time signal light will flash. If you want to see the Stop Time, push the Stop Time button to see the baking time again.



9. The clock automatically calculates the time to turn the oven on. At that time, the Oven light and the Auto Oven symbol light will come on and the oven will heat. This example shows the oven on at 45 minutes past 3 o'clock.



10. When baking is complete, the oven will shut off automatically. You will hear a beeping sound. Push the Bake Hours button to stop the beeping, or the beeping will stop automatically in 1-2 minutes. Turn the Selector and Temperature controls to OFF.



11. To stop the oven before the preset time: Push in the Bake Hours button and turn the Set Knob counterclockwise until the display shows "0:00." Turn the Selector and Temperature controls to OFF.

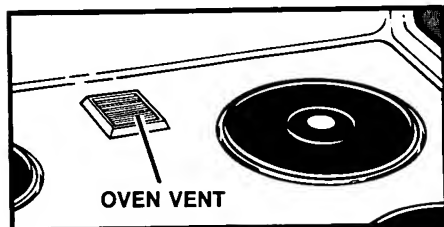
WARNING: To avoid sickness and food waste.

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

OTHER OPERATING HINTS

- If you need help operating the range, open the flip-top of the control panel. Grasp flip-top with thumb under the front edge and lift up. Condensed operating instructions are located on the underside of the flip-top.
- If you want to check what you have programmed, press the button for the function you want to check. The display will show what you have programmed for that function.
- If you want to check the time of day, press the Min/Sec Timer and Bake Hours buttons. The display will show the time of day.
- A rapidly flashing signal light indicates an error in programming. Cancel any entries and begin again.

THE OVEN VENT



The oven vent is located on the center rear of the cooktop. When the oven is on, hot air and moisture escape from the oven through this vent. Poor baking can result if this vent is blocked. When using the oven, **do not** cover or place items over the oven vent.

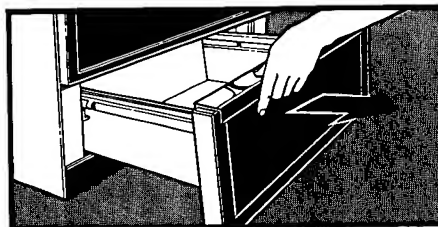
WARNING: When the oven is ON, pans and pan handles left on or near the oven vent can become hot enough to burn the user and to melt plastics. Never store plastic, paper or other items that could melt or burn on or near the oven vent, or on any of the surface elements.

THE STORAGE DRAWER

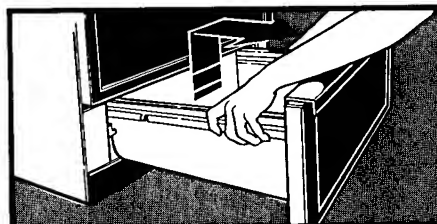
The storage drawer is for storing pots and pans.

Use care when handling the drawer.

Removing the Storage Drawer

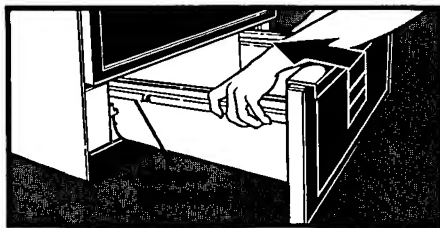


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

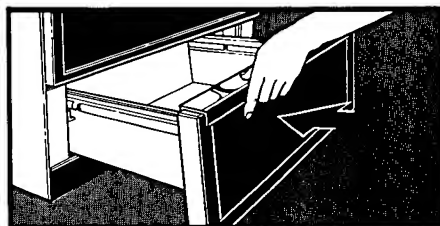


2. Lift back slightly and slide drawer all the way out.

Replacing the Storage Drawer

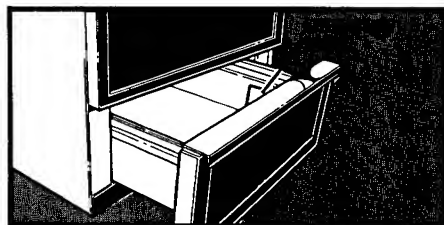


1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front. Then push in until the stops on the drawer slide rails have cleared the stops on the drawer guides. Lift drawer front again to clear the second stop. Slide drawer closed.

Use & Care Guide Storage



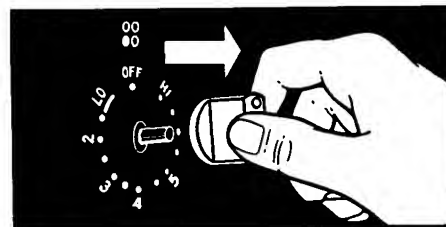
Store this booklet, along with your "Cooking Guide" and sales slip in the Literature Pack, inside the storage drawer.

OPTIONAL ROTISSERIE

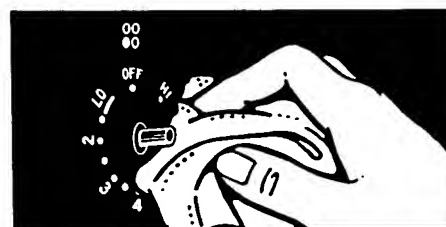
If you would like a rotisserie for your oven, you can order a kit (Part No. 261881) from your KitchenAid dealer. The kit includes easy installation instructions.

CARING FOR YOUR RANGE

Control Panel

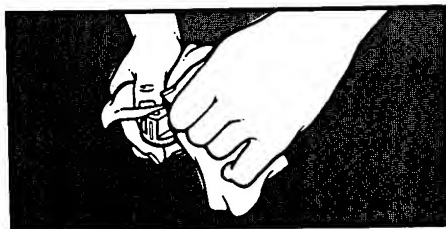


1. First make sure the control knobs are set to **OFF**. To remove, pull knobs straight off.

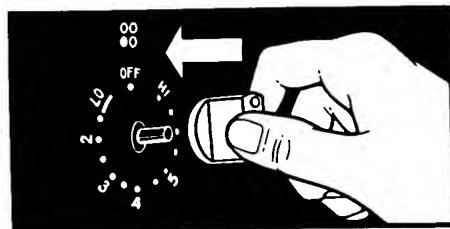


2. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry.

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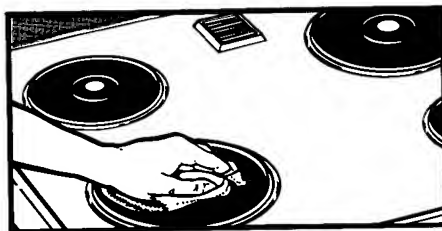
3. Wash control knob in warm soapy water. **Do not soak.** Rinse well and dry.



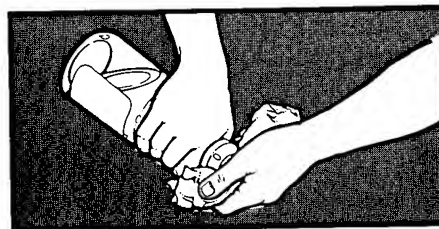
4. To replace, turn knob so off is at the top. Push control knobs straight back on.

Solid Surface Elements

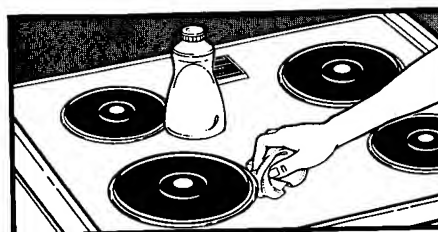
WARNING: Elements may not glow red when hot. To avoid burns and possible electric shocks, make sure all controls are OFF and the elements are COOL before cleaning.



1. After each use, wipe off the elements with a damp soft cloth and soapy water. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the elements will gradually wash off. This is normal and will not affect the operation of the elements.



2. **IMPORTANT:** After each cleaning, apply a thin coat of salt-free oil to the COOL elements, then heat 3-5 minutes. Oil may smoke slightly when heated. If elements have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

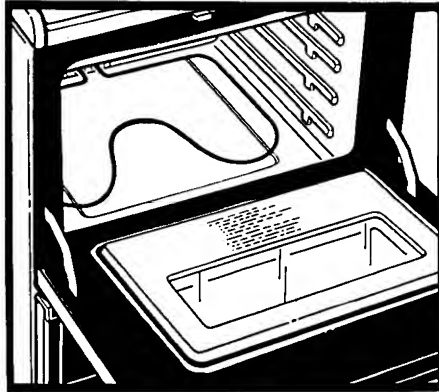


3. The trim rings will gradually yellow from the heat of the elements and pans. This is normal. The yellowing can be removed by using stainless steel cleaner on the trim rings.

Using the Self-Clean Cycle

The Self-Clean cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

Before You Start



1. Clean the shaded areas by hand. They do not get hot enough during the Self-Clean cycle for soil to burn away. Use hot water and detergent or soapy steel wool pad on...
 - The frame around the oven.
 - The inside of the door, especially the part outside the oven seal.

DO NOT clean the fiberglass seal.

DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. If your oven has a rotisserie, make sure the motor socket cover is closed.

5. Turn on the vent hood or kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

SPECIAL CAUTIONS: DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

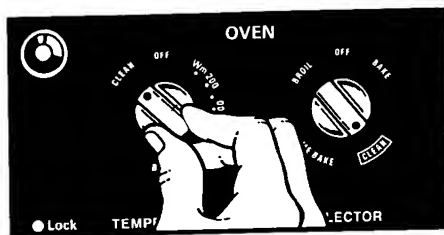
DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.

WARNINGS: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

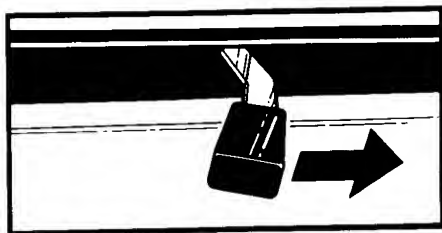
DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.

Setting the Controls for Self-Clean

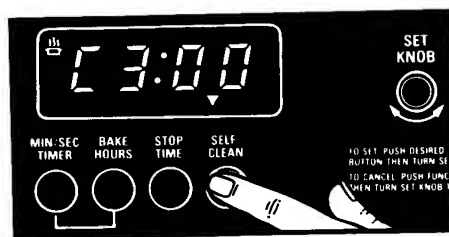
Be sure the kitchen is ventilated during the Self-Clean cycle. This will help normal smoke and heat odors to disappear from the room as quickly as possible.



1. Set the Selector control and Temperature control to CLEAN.



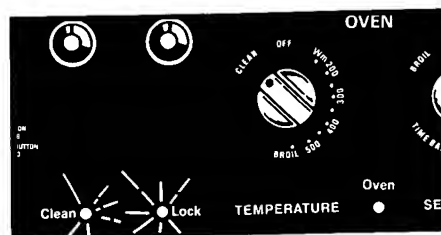
2. Lift the panel above the oven door and move the Lock Lever all the way to the right. The Clean light will come on only when the lever is all the way to the right.



3. Push in and release the Self-Clean button. A 3-hour Self-Clean cycle will be set automatically. The display will count down the time in minutes. The Auto Oven symbol light will stay on.

If a clean cycle other than 3 hours is desired, push in the Bake Hours button and turn the Set Knob to the new time up to 4 hours.

- Use 2 hours for light soil.
- Use 3 hours or more for moderate to heavy soil.

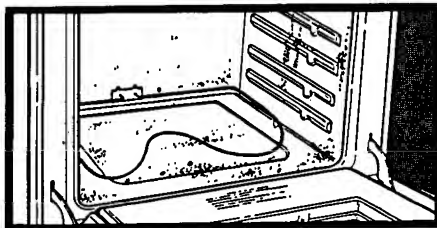


4. The Lock light will come on and the door will lock when the oven temperature exceeds normal baking temperatures. The Lock Lever must be moved and the door can't be opened when the light is ON. If you want to see Stop Time, push the Stop Time button. Push the Self-Clean button to see cleaning time again.

NOTE: The Bake Hours and Stop Time signal lights will flash during the entire clean cycle.



5. After the clean cycle is completed, the Auto Oven symbol and Self-Clean signal lights on the clock will go off. The display will show the time of day. **The oven door will stay locked and the Lock light will stay on until the oven cools down.** When the Lock light goes off, move the Lock Lever back to the left. **Do not force it.** Wait until it will move easily. This will turn off the Clean light. Turn the Selector and Temperature controls to OFF.

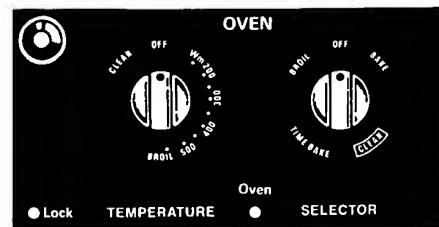


6. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

To stop the clean cycle at any time:



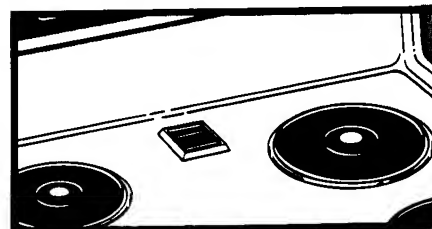
1. Push in and release the Self-Clean button.



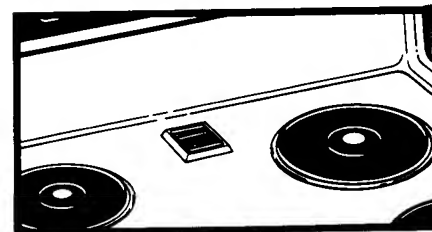
2. Turn the Selector and Temperature controls to OFF. When the Lock light goes OFF, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

WARNING: DO NOT TOUCH THE RANGE DURING THE CLEAN CYCLE. IT CAN BURN YOU.

Special Tips

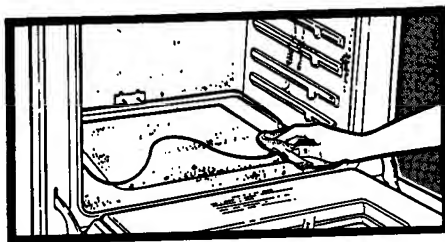


Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.

continued on next page



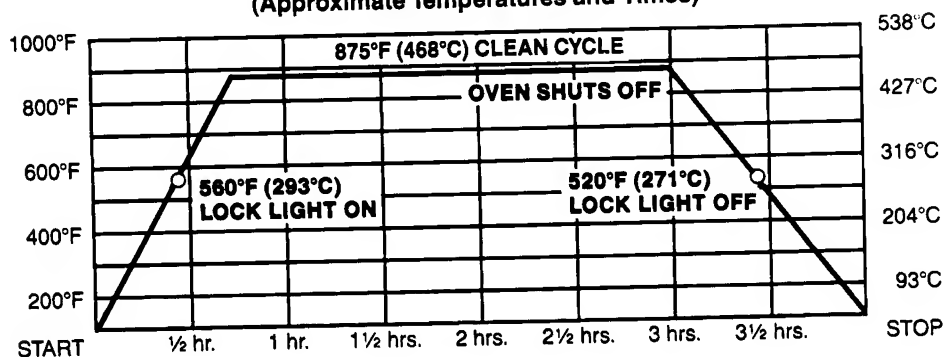
If the clean cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the cleaning time longer the next time and hand clean areas noted on page 17.

How It Works

During the self-clean cycle, the oven gets much hotter than it does for baking or broiling (approximately 875°F, 468°C). This heat breaks up grease and soil and burns it off.

The graph shows approximate temperatures and times during a self-clean cycle for 3 hours.

SELF-CLEAN CYCLE – THREE HOUR SETTING (Approximate Temperatures and Times)



Notice that heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
EXTERIOR SURFACES	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	<ul style="list-style-type: none"> • Wipe off regularly when cooktop and oven are cool. • Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. • Do not use abrasive or harsh cleansers.
SURFACE ELEMENTS	Soft cloth and warm soapy water. Soapy scouring pad or scouring powder for burned-on foods. To darken elements or to remove rust spots: Soft cloth and salt-free oil.	<ul style="list-style-type: none"> • Make sure the cooktop and the solid elements are cool. • Wipe off the elements after each use. • After each cleaning, heat elements until dry. • Make sure elements are cool. • Apply thin coat of oil to elements, then heat for 3-5 minutes.
	Trim Rings Stainless steel cleaner.	<ul style="list-style-type: none"> • Make sure elements are cool. • Follow directions provided with cleaner. NOTE: Yellowing of trim rings is normal from heat of the elements and pans.
BROILER PAN AND GRID	Warm, soapy water or steel wool pad.	<ul style="list-style-type: none"> • Wash with other cooking utensils.
CONTROL KNOBS	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
CONTROL PANEL	Warm, soapy water or spray glass cleaner.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with cleaner.

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
OVEN RACKS	Warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> • Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
OVEN DOOR GLASS	Spray glass cleaner; warm, soapy water or plastic scrubbing pad.	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with cleaner. • Wash, rinse and dry well with a soft cloth.
SELF-CLEAN OVEN	For areas outside Self-Clean area use warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> • Follow directions starting on page 17, "Using the Self-Clean Cycle." • Do not use commercial oven cleaners. • Do not use foil to line the bottom of your Self-Clean Oven.

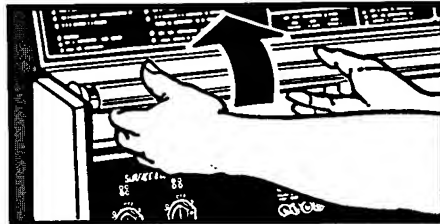
The Top Light

The fluorescent cooktop light is under the control panel Flip-Top, (see page 4). The **Top Light** switch is on the control panel. Push it in and hold it for a few seconds to turn on the top light. Push it again to turn it off.

WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.



1. Flip up the top of the control panel.

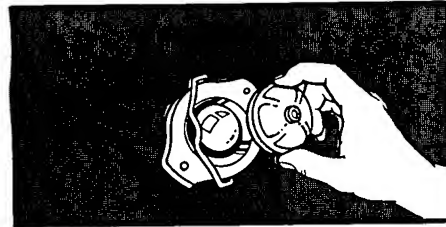


2. Grasp the fluorescent tube at both ends. Turn the tube away from you until both ends come out of the receptacles.
3. Replace with a 20-watt cool-white fluorescent tube. Close the top panel.
4. Turn electric power back on at the main power supply.

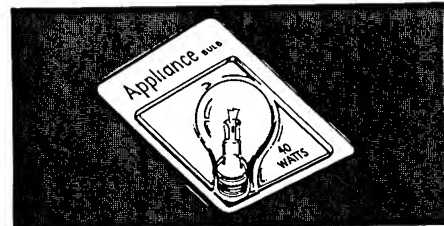
The Oven Light

The oven light will come on when you open the oven door. To turn the light on when the door is closed, push the **Oven Light** switch on the control panel. Push it again to turn off the light.

WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.



1. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



2. Remove and replace the light bulb with a 40-watt appliance bulb.
3. Replace the bulb cover and snap the wire holder in place.
4. Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The Oven Light will not work during the self-clean cycle.

IF YOU NEED SERVICE OR ASSISTANCE

Follow These Steps

1. If your range should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?

If the oven will not operate:

- Is the Selector turned to a setting (BAKE, BROIL, but not TIMED BAKE)?
- Is the Temperature control turned to a temperature setting?

If the surface elements will not operate or seem to cook too slow:

- Have you checked the main fuse or circuit breaker box?
- Are the Surface Elements plugged in all the way?
- Is the Surface Element control knob turned to a setting, other than OFF?
- Are you using the proper cook-ware? (See page 6.)
- Do the control knobs turn?

If the surface element control knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Clean Cycle will not operate:

- Are the Selector and Temperature controls set on CLEAN?
- Did you push the Self-Clean button?
- Is the Lock Lever all the way to the right? (The Clean light will come on.)

If the Top Light or Oven Light burns out:

- See changing instructions on page 23.

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?

- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface element being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If the problem is not due to one of the above items, first call your dealer or repair service he recommends.
 - All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Consumer Affairs, TOLL FREE: 1-800-422-1230.
 - A Consumer Affairs representative can recommend a qualified service company in your area.

If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and complete description of the problem.

Write to:

KitchenAid Consumer Affairs
KitchenAid, Inc.
3800 Space Drive
Dayton, Ohio 45414

4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer authorized servicer or KitchenAid, Inc., have failed to resolve your problem.

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

MACAP will in turn inform us of your action.

KitchenAid®

ELECTRIC RANGE WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range. 2. Instruct you how to use the range. 3. Replace house fuses or correct house wiring. <p>B. Repairs when range is used in other than normal home use.</p> <p>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.</p> <p>D. Any labor costs during the limited warranty.</p> <p>E. Replacement parts or repair labor costs for units operated outside the United States.</p> <p>F. Pick up and delivery. This product is designed to be repaired in the home.</p>
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF PURCHASE.	Replacement of the electric elements if found to be defective in materials or workmanship.	
TEN YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH TENTH YEAR LIMITED FROM DATE OF PURCHASE.	Replacement of the porcelain oven cavity/inner door if the part rusts through due to defective materials or workmanship.	

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

KitchenAid, Inc.
St. Joseph, Michigan, USA 49085